



# CASTLE MALTING

## MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS

BELGIUM

### SPECIFICATION

#### MUNICH WHEAT MALT (CROP 2009)

PARAMETER	UNIT	MIN	MAX
Humidity	%		5.0
Extract (dry basis)	%	84.0	
Wort colour	EBC	14	16
Total Protein (dry malt)	%		14.0
Kolbach Index	%	38.0	
Viscosity	cp		1.85

#### Features:

Very special Belgian Wheat malt of Münich type.  
Kilned at up to 100-105°C

#### Usage:

Dark Wheat Beer Styles, weizenbocks, stouts or in smaller proportions to add body and head retention to other dark ales.  
Recommended maximum mix: 50 %

#### Characteristics:

Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a slimmer, more sparkling beer with a typical Ale aroma.

Headquarter:  
Chemin du Couloiry 1  
4800 Lambermont  
Belgium

Malting plant:  
Rue de Mons 94  
7970 Beloeil  
Belgium

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IBAN: BE11 3700 9054 5648



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### Storage & Shelf life:

Malt should be stored in a **clean, cool** (< 18 °C) and **dry** (< 35 RH %) area. Under these conditions best if used all whole kernel products within 12 months from the date of manufacture and all milled products within 3 months.

### Packaging:

Bulk; Bulk in Container; Bags (25kg, 50kg); Big Bags (400-1 200kg)



### IMPORTANT

- All our malts are 100% traceable from barley field through all stages of malting process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.
- All our malts are produced using the traditional process from 8 up to 10 days, a solid warranty of high modification of the grain and real top quality of premium malts.
- All our malts do not contain any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.
- All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.
- All our malts are transported only by GMP-certified transporters.
- All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.
- You may see and print the results of the analysis of the malts delivered to you directly on our site [www.castlemalting.com](http://www.castlemalting.com)

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